



Facility: \_\_\_\_\_  
Address: \_\_\_\_\_

Person Interviewed: \_\_\_\_\_  
Title: \_\_\_\_\_

Unsatisfactory Items Are Circled And Must Be Corrected

GENERAL FACILITY

- 1. Floors, walls, ceilings dry, and in good repair.
- 2. Facility is clean and sanitary.
- 3. Furniture cleanable and in good repair.
- 4. Windows used for ventilation must be screened.
- 5. Outside doors are self-closing and swing toward exit.
- 6. Maintained to prevent entrance/harborage of pests.
- 7. Adequate heating, ventilation, and lighting in all rooms.
- 8. Electrical outlets capped or use safety outlets.
- 9. Proper garbage storage and disposal; indoors and outdoors.
- 10. Adequate storage for personal items for children/staff.
- 11. Chemicals used:  
Sanitizer: \_\_\_\_\_  
Disinfectant: \_\_\_\_\_
- 12. Toothbrushes marked for individual use.
- 13. Locked storage for medications.
- 14. Locked storage for chemicals/poisons.

INFANT/TODDLER CARE

- 15. Separate water source for handwashing and filling bottles.
- 16. High chairs equipped with 3-point safety straps.
- 17. Infants under 12 months must sleep in a crib or playpen:
  - a. Federally approved.
  - b. Waterproof mattress with fitted sheet.
  - c. No soft objects or loose bedding.
  - d. Sanitized daily if used by different children or weekly if individual use.
- 18. Breast milk/formula properly labeled and stored.
- 19. Diapering:
  - a. Surfaces are clean, in good repair with no cracks.
  - b. Cleaned and disinfected between each use.
  - c. Proper storage and disposal of soiled diapers.
  - d. Proper handwashing done after diapering.

RESTROOMS

- 20. Restrooms: Clean and in good repair, well lighted and ventilated, fully enclosed, doors that open directly from food service area are self-closing.
- 21. Toilets:
  - a. Convenient, clean, operable, and in good repair.
  - b. One stool per 15 children two years of age and over.
  - c. Suitable height or with steady platform/steps.
- 22. Potty chairs are not stored in eating or play areas, and are cleaned and disinfected between each use in a separate, designated sink.
- 23. Lavatories:
  - a. One sink for every 15 children.
  - b. Sinks accessible to each toilet /diaper changing area.
  - c. Hot and cold water and soap available.
  - d. Water temperature is between 100-120° F.
  - e. Suitable height or steady platform/steps provided.
  - f. Single service towels accessible to children.
- 24. Children and adults wash hands after toileting.

NAPPING/SLEEPING (Children 12 months and older)

- 25. Mats are waterproof, at least one inch thick, and at least 45 inches long.
- 26. Three feet of space between cots, or mats.
- 27. Disinfection of cots and mats: daily if used by different children, or weekly if individual use.

WATER SUPPLY and PLUMBING

- 28. Water supply source municipal; or meets State Public Water Supply Standards. Last tested: \_\_\_\_\_
- 29. Running water under pressure.
- 30. Adequate hot water.
- 31. Drinking water: fountains with mouth guards and sufficient pressure; individual or disposable cups.
- 32. Local plumbing codes followed; no cross connections.

FOOD SERVICE

- 33. Food contact surfaces are smooth, durable, easily cleanable and clean.
- 34. Light fixtures shielded.
- 35. Air ducts and ventilation hoods properly constructed and clean.
- 36. Separate sink properly equipped for hand washing.
- 37. Utensils air dried and properly stored.
- 38. Adequate sized drain boards, properly located.
- 39. Manual three compartment dishwashing:
  - a. Proper method used to wash, rinse, and sanitize.
  - b. Sinks of adequate size, with hot/cold water.
- 40. Mechanical Dishwashing: machine must be clean, in good repair, correctly operated, maintaining correct water temperature and pressure.
- 41. Foods properly stored, washed, thawed, cooked, reheated, and hot/cold-held.
- 42. Foods storage at least six inches above floor in properly marked containers.
- 43. Refrigerator at 41° F or less, and has a thermometer in it.
- 44. Food Source:
  - \_\_\_\_ Prepared at center. Raw meat/eggs      Y      N
  - \_\_\_\_ No food prepared/served.
  - \_\_\_\_ Provided by: \_\_\_\_\_

GROUND

- 45. Outdoor play area fenced for under school age children.
- 46. Grounds neat, clean, hazard and rodent free, free of animal waste, properly drained.
- 47. Outdoor equipment is safe and in good repair.
- 48. Surfacing material under/around climbing equipment.  
Type: \_\_\_\_\_  
Depth:                      < 3 inches                      > 3 inches

TRAINING

- 49. LLCHD health and safety training requirements met and documented. Method:      LLCHD      Alternative      Both
- 50. Food Handler Permit:      Prep/cook      Restricted/Shift Manager      Food Protection Manager

Remarks And Recommendations

☐ Approved      ☐ Disapproved      ☐ Pending Reinspection, correct by \_\_\_\_\_ (Date)

Director/Staff Signature \_\_\_\_\_

Environmental Health Specialist \_\_\_\_\_

Date \_\_\_\_/\_\_\_\_/\_\_\_\_